

VILLAIN & SAINT

DRINK, DINE & MUSIC

{ RAW BAR SPECIALTIES }

U-PEEL SHRIMP
Cocktail Sauce, Lemon
\$18

SEAFOOD PLATTER
Dozen Oysters, Half Dozen Clams,
Shrimp, Ceviche, Cocktail Sauce,
Mignonette, Lemon
\$55

CEVICHE
Citrus, Radish, Micro Cilantro,
Jalapeño
\$13

EAST & WEST COAST OYSTERS
on the HALF SHELL
Cocktail Sauce, Mignonette, Lemon
½ dozen \$15 dozen \$26

BRIGANTINE CLAMS
on the HALF SHELL
Cocktail Sauce, Mignonette, Lemon
½ dozen \$9 dozen \$16

{ WOOD FIRED FLATBREADS }

SHRIMP DIAVOLO
Gulf Shrimp, Spicy Tomato,
Red Onion, Fresh Basil
\$16

VEGGIE
Shaved Zucchini, Squash,
Brussels Sprouts, Tomato Fondue, Gruyère,
\$14

CHARCUTERIE
Chorizo, Jalapeño,
Red Onion, Romesco
\$15

{ MUSSELS & FRITES }

Served with Truffle Aioli

CLASSIC WHITE WINE
Roasted Garlic, Parsley, Cream, Lemon
\$21

CIOPPINO
Shrimp, Mussels, Clams, Halibut,
Fennel, Tomato Broth, Garlic Crostini
\$28

STEAMERS
Local Clams, White Wine, Bacon,
Herb Butter, Julienne Vegetables
\$20

{ APPETIZERS & SMALL PLATES }

BAKED OYSTERS on the HALF SHELL
Spinach, Gruyère, Garlicky Ritz Crumb
\$15

GARLIC & CHEDDAR BISCUITS
Chili Honey, Maple Butter
\$8

CRISPY FRIED BRUSSELS SPROUTS
Shaved Asian Pear, Goat Cheese,
Crushed Peanuts, Spicy Fish Sauce Caramel
\$12

EL GRAN CHICHARRON
XL Pork Rind,
Red Pepper Jelly, Cream Cheese
\$12

THE KRAKEN
Seared Octopus, Saffron Aioli,
Crispy Plantain
\$15

KFC - KOREAN FRIED CHICKEN WINGS
Twice Fried, Choice of:
Miso/Mustard Honey Glaze, Sesame Seeds
or
Sriracha Agave, Cilantro, Lime
\$12

{ SOUPS & SALADS }

CORN & CRAB CHOWDER
Jumbo Lump Crab, Roasted Corn,
Potatoes, Cream
\$10

VILLAIN HOUSE SALAD
Dried Cranberries, Candied Walnuts,
Granny Smith Apple, Goat Cheese,
Basil Champagne Vinaigrette,
\$12

BOARDWALK CAESAR
Hearts of Romaine, Soft Boiled Egg,
Garlic Grits Croutons, Pecorino,
Caesar Dressing
\$11

THE WEDGE
Baby Iceberg, Roquefort, Bacon,
Heirloom Cherry Tomato
\$12

{ ENTREÉS }

THE CHEF BURGER
Blended Prime Black Angus Beef,
Smoked Mozzarella, BBQ Tomato Jam,
Arugula, Griddled Squishy Bun, Fries
\$19

VILLAIN LOBSTER
Pan Fried Lobster & Shrimp,
Romesco, Spicy Tomato, Garlic Confit,
Fried Jalapeño
\$29

SAINT LOBSTER
Tempura Fried Lobster & Shrimp,
Sweet & Spicy Red Pepper Aioli,
Blistered Shishito
\$29

IBERICO BURGER
Blended Prime Black Angus Beef,
Iberico Chorizo, Manchego,
Midnight Moon Cheese, Pickled
Red Onions, Apricot Mustard, Fries
\$21

CRAB CAKE SANDWICH
Jumbo Lump Crab, Harissa Aioli,
Griddled Bun, Lettuce
\$23

SEARED SCALLOPS
Cous Cous Risotto, Merguez, Saffron
\$32

PAN SEARED HALIBUT
Celery Root Puree, Charred Broccolini,
Lemon Butter Sauce
\$34

GRILLED PORK CHOP
Sakura Pork, Cheesy Grits,
Brussels Sprouts, Bacon
\$26

NY STRIP STEAK
12oz, Fingerling Potatoes, Shiitake
Mushrooms, Gorgonzola Cream
\$45

GUAVA BBQ RIBS
Housemade Guava BBQ Sauce, Salt &
Vinegar Potato Chips
\$16

{ SIDES \$6 }

BROCCOLINI

FRIED BRUSSELS
SPROUTS

SAUTÉED MUSHROOMS

FINGERLING
POTATOES

FRIES

{ SWEET ENDINGS }

TAKING BACK SUNDAE
Warm Monkey Bread, Butter Pecan Ice Cream, Bour-
bon Caramel, Whipped Cream,
Spiced Candied Walnuts
\$13

LAVA LAVA ISLAND
Chocolate Lava Cake, Nutella Ganache,
Salted Caramel Pretzel Ice Cream, Ferrero Rocher,
Whipped Cream, Chocolate Shavings
\$14

HAVE YOUR CAKE & EAT IT TOO
NY Style Cheesecake, Ice Cream, Nilla Wafers,
Raspberry Compote, White Chocolate Shavings
\$13

VILLAIN

DRINK, DINE & MUSIC

& SAINT

{ DRAFT BEER }

ALLAGASH WHITE, 5.2%, Belgian Witbier Style, Maine	\$10
ANTIGOON DOUBLE BLONDE, 6.8% Strong Blonde Ale, Belgium	\$12
ATLANTIC CITY DIVING HORSE IPA, 6.8% ABV, IPA, New Jersey	\$9
BAVIK, 5.2% Pilsner, Belgium	\$10
BLUE MOON, 5.4% Belgian White, Colorado	\$6
BROTHERTON JERSEY DEVIL DOUBLE IPA, 8.2% Imperial IPA, New Jersey	\$8
CAPE MAY DEVIL'S REACH, 8.6% Belgian-Style Strong Golden Ale, New Jersey	\$8
CAPE MAY HONEY PORTER, 5.5% American Porter, New Jersey	\$7
CARLSBERG, 5%, European Pale Ale, Denmark	\$8
COORS LIGHT, 4.2% Light Lager, Colorado	\$6
DOWNEAST ORIGINAL CIDER, 5.1% ABV, American Cider, Massachusetts	\$8
FLYING DOG RAGING BITCH, 8.3% Belgian-Style IPA, Maryland	\$12
FOUNDERS BREAKFAST STOUT, 8.3% ABV, American Double Chocolate Coffee Oatmeal Stout, Michigan	\$10
GLASSTOWN 609, 6.9% IPA, New Jersey	\$8
GOOSE ISLAND MATILDA, 7% Belgian-Style Strong Pale Ale, Chicago	\$8
GRIMBERGEN BLONDE, 6.7% ABV, Belgian Blonde, Belgium	\$11
GUINNESS, 4.2%, Dry Stout, Ireland	\$8
GULDEN DRAAK, 10.5% Belgian Strong Dark Ale, Belgium	\$15
KORSTRITZER SCHWARZBIER, 4.8% ABV, Schwarzbier/Black Lager, Germany	\$10
KRONENBOURGH BLANC, 5% ABV, Belgian White Ale Style, France	\$8
PETRUS AGED RED, 8.5% Belgian Fruit Ale, Belgium	\$14
SHIP BOTTOM THE SHACK, 7.0%, American IPA, New Jersey	\$8
STONE BUENAVEZA SALT & LIME LAGER, 4.7% ABV, LAGER, CA	\$12
THREE 3'S BACK TO REALITY, 6% ABV, American IPA, New Jersey	\$8
TRIPEL KARMELIET, 8.5% Tripel, Belgium	\$15
TROUBADOR MAGMA, 9% Belgian Triple IPA, Belgium	\$15
TROUBADOR OBSCURA, 8.2% Belgian Stout, Belgium	\$15
YARDS PHILADELPHIA PALE ALE, 4.6% ABV, American Pale, Philadelphia	\$8

{ BOTTLED BEER }

ABITA PURPLE HAZE	\$10	HOUBLON CHOUFFE	\$12
ALLAGASH RIVER TRIP	\$13	KONA BIG WAVE	\$7
BALLAST POINT SCULPIN	\$13	KONA LONGBOARD	\$10
BELLS TWO HEARTED	\$10	LAGUNITAS IPA	\$10
BLUE MOON	\$8	LORD HOBO BOOM SAUCE	\$13
BREW DOG LAZY JANE	\$10	MILLER LITE	\$6
BUD	\$7	MICHELOB ULTRA	\$6
BUD LIGHT	\$7	O'DOULS NA	\$6
CHIMAY PREMIÈRE (RED)	\$14	PABST BLUE RIBBON	\$6
CHIMAY WHITE	\$25	PACIFICO	\$10
COORS LIGHT	\$6	PILSNER URQUELL	\$7
CORONA	\$8	SAN MIGUEL	\$10
DUVEL TRIPLE HOP IPA	\$15	SOLID GOLD IPA	\$8
EVIL GENIUS #ADULTING	\$8	STELLA ARTOIS	\$8
EVIL GENIUS STACYS MOM	\$8	TROEGGS TROEGENATOR	\$8
FOUNDERS AZACCA IPA	\$8	WEINSTEPHANER	\$8
GLUTINY PALE ALE	\$8	YARDS BRAWLER	\$8
HEINEKEN	\$7	YUENGLING	\$7
HEINEKEN LIGHT	\$7		
ALLAGASH BLACK BELGIAN STYLE STOUT			
DESCHUTES FRESH HAZE IPA			
DOGFISH HEAD PUMPKIN ALE			
DOGFISH SLIGHTLY MIGHTY			
FLYING FISH OKTOBERFISH			
FOUNDERS ALL DAY IPA SESSION ALE			
FOUNDERS BREAKFAST STOUT			
LAGUNITAS LITTLE SUMPIN SUMPIN WHEAT PA			
LEINENKUGEL OKTOBERFEST			
OMMEGANG 3 PHILOSOPHERS			
REKORDERLING PEAR CIDRE			

{ COCKTAILS }

WINTERLAND
Patron Silver, Amaretto, Limoncello, Cranberry, Commemorative Cup
\$18

VILLAIN'S MOJITO	\$12
Bacardi, Lime Juice, Simple Syrup, Mint, Sparkling Water	
MANGO JALAPENO MARGARITA	\$14
Patron Silver, Mango Puree, lime juice, Chile Tajin, Chamoy, Jalapeño Half	
FORBIDDEN APPLE PIE	\$12
Rosie's Apple Pie Whiskey, Baileys, Cream De Coco Dark, Half & Half	
SIN CITY	\$15
Glenlivet 12, Sweet Vermouth, Angostura Bitters, Maraschino Cherry	
SAINTS MARTINI	\$12
Tanqueray, Splash of Simple Syrup, Muddled Cucumber	
HELL OR HIGH WATER	\$12
Rosie's Maple Bacon Bourbon, Sweet Vermouth, Triple Sec, Simple Syrup, Orange Bitter, Muddled Orange, Cherry	
SYMPATHY FOR THE DEVIL	\$12
Amador Bourbon, Triple Sec, Maraschino Liqueur, Lemon Juice, Orange Bitters	
STAIRWAY TO HEAVEN	\$12
Jameson Whiskey, Malibu Rum, Peach Schnapps, Pineapple Juice, Sprite	

{ WINE }

SPARKLING

	GLS.	BTL.
CAPOSALDO PROSECCO BRUT, Veneto, Italy	\$10	
POEMA CAVA BRUT, Spain		\$30
DOMAINE CHANDON ROSÉ, Napa		\$30
VEUVE CLICQUOT YELLOW LABEL BRUT, France	375 ml	\$65
VEUVE CLICQUOT YELLOW LABEL BRUT, France	750 ml	\$115

WHITE

PIGHIN FRIULI PINOT GRIGIO, Friuli Venezia Giulia, Italy	\$10	
MATUA, Marlborough, New Zealand	\$10	
CONUNDRUM WHITE, California	\$16	\$65
CARPINETO, TOSCANA DOGAJOLO BLANCO, Tuscany, Italy,	\$12	
JUSTIN SAUVIGNON BLANC, California	\$10	\$35
CAKEBREAD SAUVIGNON BLANC, Napa	\$17	\$75
J.LOHR RIVERSTONE CHARDONNAY, Monterey	\$10	
AME DU VIN, ROSÉ, Cotes de Provence Rose, France	\$12	\$45
FERRARI CARANO FUME BLANC, Sonoma		\$35
CLOUDY BAY SAUVIGNON BLANC, Marlborough, New Zealand		\$75
ROUND POND ESTATE, SAUVIGNON BLANC, Rutherford, Napa		\$60
THE HESS COLLECTION CHARDONNAY, Napa Valley		\$40
SILVERADO CHARDONNAY, Carneros		\$85
SONOMA CUTRER, CHARDONNAY, Sonoma Coast		\$60
BERINGER CHARONNAY, PRIVATE RESERVE, Napa Valley		\$95
JOSEPH PHELPS "FREESTONE" CHARDONNAY, Sonoma Coast		\$90

RED

JOEL GOTT PINOT NOIR, California	\$14	
STAG'S LEAP WINERY PETITE SIRAH, Napa Valley	\$20	\$85
SHATTER GRENACHE, 2016 Maury, France	\$19	\$76
BV, MERLOT, Napa Valley	\$14	
STONE CELLARS CABERNET SAUVIGNON, Spain	\$10	
ROBERT HALL CABERNET SAUVIGNON, California	\$12	\$35
BENZIGER FAMILY CABERNET SAUVIGNON, Sonoma	\$15	\$50
FOUR VINES, THE BIKER ZINFANDEL, Paso Robles	\$12	\$45
CHALK HILL, Sonoma Coast		\$45
RODNEY STRONG PINOT NOIR, Russian River		\$55
ETUDE PINOT NOIR, Carneros		\$95
FLOWERS PINOT NOIR, Sonoma Coast		\$75
PROVENANCE MERLOT, Rutherford, Napa		\$60
KENWOOD CABERNET SAUVIGNON, SIX RIDGES, Alexander Valley		\$50
ROUND POND CABERNET SAUVIGNON, KITH & KIN, Napa Valley		\$65
CAKEBREAD CABERNET SAUVIGNON, Napa		\$180
ALTA VISTA PREMIUM MALBEC, Mendoza, Argentina		\$48